

TO SHARE

- CHEESE – *local & imported cheeses, 3oz - 18/5oz - 26*
house preserves & variety of our breads
- CHARCUTERIE – *with pickles, house fermented mustard & variety of our breads* 22
- MUSSELS & FRITES – *coriander, fennel, white wine butter broth* 13
- WARM OLIVES & CHORIZO – *truffled oven dried tomato & preserved lemon* 8

TARTARES

- STEAK – *sherry & shallot vinaigrette, house fermented mustard, fried caper, confit egg* 16
- TUNA "NIÇOISE" – *yellow fin tuna, olive, fried anchovies, potato chips, tomato & red pepper vinaigrette* 17
- BEET – *orange fennel vinaigrette, hazelnut pesto, yellow beet purée, sumac apple* 13



SUNDAY - THURSDAY PRIX FIXE MENU \$45 - ASK YOUR SERVER FOR DETAILS

SEAFOOD TOWER

- LE GRANDE
12 oysters, chilled lobster, crab legs, scallop ceviche, tuna tartare, marinated mussels, halibut crudo
89
- LE PETITE
8 oysters, crab legs, scallop ceviche, tuna tartare, marinated mussels, halibut crudo
55
- OYSTERS
dozen for 35/half dozen for 19

APPETIZERS

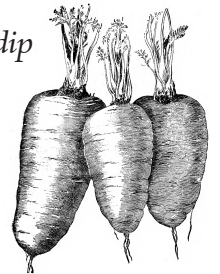
- MUSHROOM TOAST – *Maritime Gourmet mushrooms, truffled ricotta cheese, confit garlic* 14
- FRENCH ONION SOUP – *beef broth, crostini, gruyère* 10
- BRUSSEL SPROUT CAESAR – *black pepper & garlic dressing, house smoked bacon, grana padano, duck fat croutons* 11
- CALAMARI – *pan seared squid, lemon black garlic butter, parsley, saffron aioli* 14
- COQUILLES ST JACQUES – *local scallops, sweet corn purée, house smoked bacon, bread crumb, parsley salad* 18
- FREIGHT FARMERS SALAD – *Very Local Green lettuces, carrot ribbons, toasted pumpkin seeds, goat cheese, shallot & sherry vinaigrette* 11

MAINS

- STEAK FRITES – *Atlantic Beef teres major, sautéed mushrooms & onions* 27
- SHORT RIB – *16 hour sous vide, red wine jus, potato purée, charred carrot, shallot* 28
- COQ AU VIN – *de-boned chicken leg roulade, house smoked bacon, red wine jus, Maritime Gourmet mushrooms, braised carrot* 25
- AGNOLOTTI – *house truffled ricotta, braised beef, red wine jus, arugula* 26
- DUCK CONFIT CASSOULET – *tomato & chicken broth braised white beans, house fennel pork sausage* 29
- BRASSERIE BURGER – *in house ground beef patty, welsh rarebit sauce, pickles, crispy fried onion, house smoked bacon, frites* 19
- HALIBUT – *potato wrapped halibut, smoked mushroom & halibut velouté, chef's veggies* 37

SIDES

- POUTINE – *duck confit, foie gras gravy, curds* 18
- FRIED BRUSSELS – *house bacon, preserved lemon, black pepper* 8
- FRITES – *with our own onion dip* 8



OUR CHEF LOVES PREPARING CUSTOM PLANT-BASED CUISINE. ASK YOUR SERVER.